



ROBERT YOUNG

E S T A T E W I N E R Y

Swiss Honey Cookies

Also known as Grandma's Christmas Cookies, these treats have been beloved by many generations of our family.

8 cups Flour
3 cups Honey, warmed
2 cups Granulated Sugar
1/4 cup Powdered Sugar
2 cups Walnuts or Almonds, ground
2 tsp Cinnamon
1 tsp Nutmeg
1-2 tsp Almond Extract
5 tbsp Brandy
2 tsp Baking Soda
2 Lemons (juice and rind)
1/2 cup Glazed Fruit



Heat honey, add sugar and then all other ingredients but flour and powdered sugar in a mixing bowl and combine. Start adding flour (up to 8 cups) until stiff dough results. Put in a large covered greased pan and refrigerate overnight. Cut into 8 parts, dust with flour and press flat.

Bake at 350 until browned. (About 25 minutes.)

While cookies are still hot, brush top with a glaze mixture of powdered sugar, lemon juice, and almond extract. Cut into bars and enjoy.

Happy Holidays